

BÉRES ESTATE FURMINT 2016



FERMENTATION AND AGING

Fermented using selected yeasts at low temperatures (16°C) in stainless steel tanks. Aged in tanks for 4 months, and bottled in March 2017.

TECHNICAL DATA

- Alcohol percentage: 13.0
- Total acid (g/l): 6.6
- C6 sugars (g/l): 8.2
- Sulphur-dioxide at bottling (total/free): 124 mg / 27 mg
- pH: 3.33

BACKGROUND

From Legendary Medicine to Celebrated Wine

Béres is one of Hungary's most prestigious brands. It all started in the pharmaceutical field in the 1970s with Béres Drops, a wildly successful trace-element supplement that enhances the immune system. The inventor's son, Dr. József Béres, and his wife Klára were always admirers of both Tokaj wines and the natural beauty of the region. They decided to establish a winery to produce equally successful wines, intended to carry Tokaj's fame well beyond Hungary's borders.

Béres Vineyards and Winery was established in 2002, and currently encompasses 113 acres of prime Tokaj land. It is known for a cutting-edge processing plant and for deep respect for traditional winemaking techniques. Even more impressive is that this area is home to the first written mention of Furmint as a grape variety, dating back to 1611. Béres was recognized as Hungary's Most Beautiful Vineyard in 2015.

THE VINEYARD

Grapes were harvested from Lőcse, Diókút and Omlás vineyards. The resulting wine reflects flavor characteristics from all three plots.

VINTAGE AND HARVEST

A relatively mild winter was followed by an early, warm spring resulting in an early growing season. Summer was just right in terms of precipitation and sunshine, but the end of August and all of September were quite rainy. These conditions led to a vintage with cool characteristics and vivid acids. Grapes for this wine were bunch-selected and harvested in October.

1900 cases made.